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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag electric range! As you use your new range we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric range operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag range and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag electric range, call or write us. Be sure to provide the model and serial numbers of your range.

CONSUMER EDUCATION
MAYTAG COMPANY
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)

For future reference we suggest you retain this manual after recording the model number and serial number of this electric range in the spaces provided. This information can be found on the data plate located on the frame around the storage drawer.

Model Number

Serial Number

Date Purchased

IMPORTANT: Retain the proof of purchase documents for warranty service.

WARNING – Check with the installer to make sure the appliance has been grounded to avoid possible electrical shock. Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on page 2 before you start to use this range.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Consumer Education Dept., Maytag Company, One Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple – 272YG ..... 50¢

Taking the Lid Off Cooktop Choices – 298YG ..... 50¢

Before You Call (avoiding unnecessary service calls) – 206YG ..... 50¢

Appliance Buying Guides ..... 50¢ EACH

- Washer — 211YG
- Dryer — 212YG
- Dishwasher — 213YG
- Electric Range — 214YG
- Gas Range — 215YG
- Refrigerator — 276YG

IMPORTANT SAFETY INSTRUCTIONS

Information in this Safety Instruction section covers all electric cooking appliances. You may find some information that does not pertain to your particular appliance. Please review this section before using your cooking appliance.

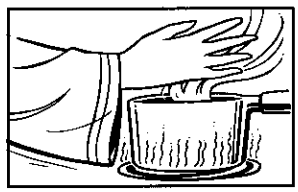
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

Proper Installation: Be sure your appliance is properly installed and grounded by a qualified technician.

NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

Storage Above the Range: To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5 inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

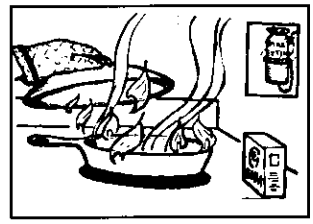
Wear Proper Apparel: Loose-fitting or hanging garments should never be worn while using the appliance.



User Servicing: Do not repair or replace any part of the appliance unless specifically recommended in the User's Guide. All other servicing should be referred to a qualified technician. Always disconnect the unit or cut off the power to the unit before any servicing.

Storage In, On or Near the Appliance: Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near the surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or an explosion. Do not use the cooktop or oven as a storage area for food or cooking utensils.

Do Not Use Water on Grease Fires: Smother the fire or flame or use a dry chemical or foam-type extinguisher, if available, or sprinkle heavily with baking soda.



Use Dry Potholders Only: Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch the hot heating elements. Do not use towels or other bulky cloths.

Surface Cooking Units – Use the Proper Pan Size: This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing. The proper relationship of the utensil to the element will also improve efficiency.

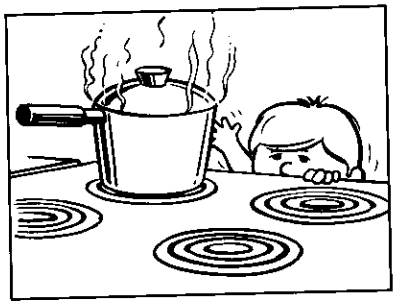
Never Leave the Surface Units Unattended at High Heat Settings: Boilovers cause smoking and greasy spillovers that may ignite.

Make Sure the Drip Bowls Are in Place: The absence of these bowls during cooking may subject the wiring or the components underneath to damage.

Protective Liners: Do not use aluminum foil to line the surface unit drip bowls or the oven bottoms, except as suggested in the User's Guide. The improper installation of these liners may result in a risk of electric shock or fire.

Glazed Cooking Utensils: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

Utensil Handles Should be Turned Inward and Not Extend Over the Adjacent Surface Units: To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the



handle of a utensil should be positioned so it is turned inward, and does not extend over the adjacent surface elements.

Do Not Soak the Removable Heating Elements: The heating elements should never be immersed in water. Immersing an element in water would damage the insulating material inside the element.

Use Care When Opening the Oven Door: Let any hot air or steam escape before removing or replacing the food.

Do Not Heat Unopened Food Containers: The build-up of pressure may cause a container to burst and result in an injury.

Keep the Oven Vent Ducts UNOBSTRUCTED: (located under the rear element; the rear corner of the cooktop; between the oven door and the control panel of wall oven or on the backguard) Blockage of the vent prevents the proper oven air circulation and will affect the oven performance. Avoid touching the oven vent area while the oven is on and for several minutes after the oven is turned off. Some parts of the vent and the surrounding area may become hot enough to cause burns.

Placement of the Oven Racks: Always place the oven racks in the desired location while the oven is cool. If the rack must be moved while hot, use care to avoid contact of the potholder with the oven element.

Ventilating Hoods: Clean ventilating hood frequently to prevent grease from accumulating on it or its filter. When "flaming" foods under the hood, or if a boilover results in an open flame, immediately turn off the hood's ventilating fan. The fan can cause flame to spread. After flame is thoroughly extinguished, the fan may be turned on to remove unpleasant odor or smoke.

Important Safety Notice and Warning: The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self-clean cycle there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self-clean cycle.

Deep Fat Fryers: Use extreme caution when moving the grease kettle or disposing of the hot grease.

Prepared Food Warning: Follow the food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Do Not Touch the Surface or Oven Elements, Areas Near the Elements or the Interior Surfaces of the Oven: The elements may be hot even though they are dark in color. The areas near the surface elements and the interior surfaces of the oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the heating elements, the areas near elements or the interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, the surfaces facing the cooktop, the oven vent opening and the surfaces near this opening, the oven door, and the oven window. Also, do not allow aluminum foil, meat probes or any other metal object (other than a pan on a surface element) to contact the heating elements.

Anti-Tip Bracket Warning: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. When removing the appliance for cleaning, be sure the anti-tip device is engaged when the range is replaced. The anti-tip device secures the rear leveling leg to the floor when properly engaged.

Additional Information: After the appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If the appliance is installed near a window, take steps to prevent curtains from blowing over the surface elements creating a fire hazard.

Care should be given to the location of appliance. Be sure the floor covering under the appliance, the walls adjacent to the appliance, the cabinetry adjacent to the appliance, and other materials adjacent to the appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving the range on this type of floor covering.

Oven Door: Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

Circuit Breaker or Fuse: Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage – do not use a substitute.

Controls: Turn off the controls at the completion of a cooking operation.

Self-Clean Oven: Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use any oven cleaners or an oven liner protective coating of any kind in or around any part of the self-clean oven. Clean only the parts listed in this booklet. Before self-cleaning the oven, remove the broiler pan, the oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.

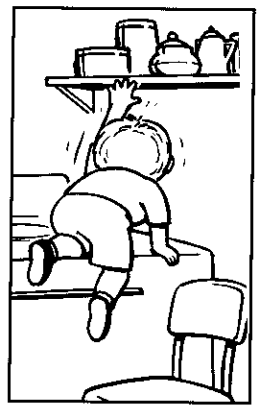
ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self-clean cycle. If not, cancel the clean cycle and call a qualified technician before self-cleaning again. (Refer to the Table of Contents for location of self-clean instructions and fan information.)

Ceramic Glass Cooktop: Do not cook on a broken cooktop. If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Do Not Leave Children Alone: Children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in the cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with the controls or other parts of the unit.

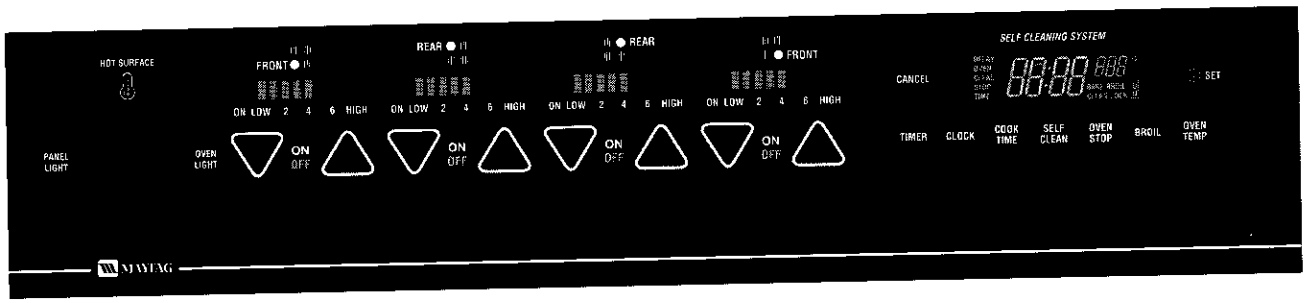


IN CASE OF FIRE:

1. Turn off the appliance and the ventilating hood.
2. Use a dry or foam-type extinguisher or baking soda to smother the flame. Never use water on a grease fire.
3. If the fire is in the oven, smother by closing the oven door.
4. If the fire is in a pan on the surface unit, cover the pan.

SAVE THESE INSTRUCTIONS

RANGE CONTROL PANEL



ELECTRONIC CLOCK AND OVEN CONTROL

The electronic clock and oven control on your Maytag range is used for the time-of-day clock, timer, bake, broil, delay start and self-clean functions. A beep will sound each time a function pad is pressed. At the end of an operation, consecutive beeps will sound.

The display on the control will blink when power is first supplied to the range or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 6), the display will stop blinking.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See Before You Call for Service (page 24) if the fault code reappears in the display.

The following pads and knobs are found on your Maytag electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

Set Knob

Turn this knob in either direction to enter the time or temperature desired. This knob is also used to select Hi or Lo broil.

Timer Pad

The timer can be set from 5 seconds to 9 hours, 50 minutes. It will count down by minutes (when set for 1 hour or more time) or seconds (when set for less than 1 hour). See page 6 for instructions on setting the timer.

Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see page 6.

You may also press this pad to recall the current time-of-day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Delay Start, see pages 16-17.

Self-Clean Pad

This pad is pressed to set the oven for a self-clean cycle. See pages 18-19 for detailed information on using the self-clean feature.

Broil Pad

Two heat selections are available for broiling – Hi and Lo. See pages 15-16 for more broiling information.

Oven Temp Pad

The bake temperature is set by pressing this pad and turning the SET knob. Additional baking information can be found on pages 10-13.

Setting the Clock and Timer

Clock

To set the time-of-day clock:

1. Press the CLOCK pad once. The word Time will light in the display.
2. Turn the SET knob to the correct time-of-day. After one minute, the word Time will disappear and the clock will advance.

Timer

To set the timer:

1. Press the TIMER pad once. The word Timer will light in the display.
2. Turn the SET knob to the desired time. For example, turn the display to :05 for five seconds or to 5:00 for five minutes. The timer will start automatically. The signal will beep when the time elapses. The time-of-day will appear in the display.

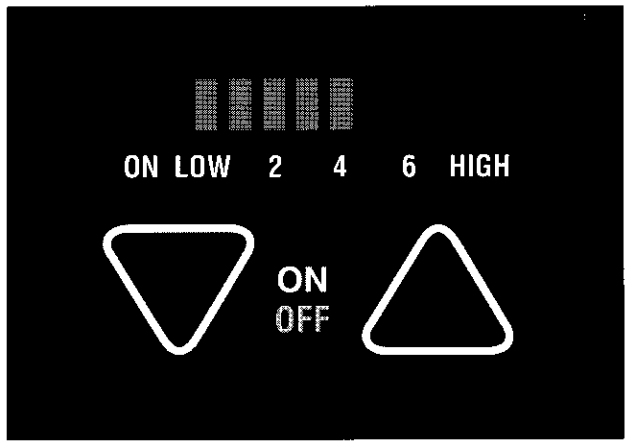
To cancel the timer, turn the SET knob to :00, or press and hold the TIMER pad until it beeps and the time-of-day appears.

SURFACE COOKING

Using the Electronic Controls

Your range is equipped with touch control pads that allow you to select a wide choice of heat settings from Low to High.

To operate the electronic controls: Press the ON/OFF pad to turn the surface cooking area on and then press the ▼ or ▲ pad to select a numbered setting or a setting in between. When first turned on, pressing the ▼ pad will select the lowest heat setting and pressing the ▲ pad will select the highest heat setting. The heat level can be changed at any time by pressing the ▼ or ▲ pad. A signal will be heard each time either pad is pressed and the display will light to identify the heat setting selected. After a cooking operation, turn the cooking surface off by pressing the ON/OFF pad.



Suggested Heat Settings

The type of food being cooked determines the heat setting. If too hot, food may boil over, eggs may be tough, meat may be charred, sauces may scorch and fat can spatter.

Keep in mind that food will not cook any faster at a higher setting than that which will maintain a gentle boil (water boils at the same temperature, whether boiling vigorously or gently). However, if too high a setting is used, food may burn on the bottom before it is completely cooked.

Press the electronic control pad to select the desired heat setting. If in doubt, it is better to select a lower setting and increase to a higher one later if needed. It will take longer for the

cooking surface to cool to a lower temperature than to heat up to a higher temperature.

Use the following chart as a guideline until you become more familiar with your new range. Information in the chart is based on the use of heavy gauge aluminum cookware. Other utensil materials may require a different heat setting for the same cooking operation. Lower the heat setting if using stainless steel or cast iron utensils. We suggest that you experiment to find the heat setting that best suits your particular cooking needs. For more information on cookware, see 8-9.

Setting	Uses
HIGH	To bring liquid to a boil, blanch or bring up pressure in a pressure cooker. **Always reduce** to a lower heat setting when liquids just begin to boil or food begins to cook.
7	To quickly brown or sear meat, for fast cooking of non-protein foods (such as vegetables or pasta).
6	To maintain a fast boil for large amounts of liquid.
4–5	To maintain a slow boil for large amounts of liquid, for most frying.
2–3	To continue cooking uncovered foods, for most slow frying, stewing, braising or steaming.
1	For long, slow cooking of covered foods (simmering).
LOW	To keep foods warm before serving, melt chocolate or butter.

Using Your Ceramic Glass Surface

Cooking Areas

The four cooking areas on your Maytag range are identified by permanent patterns in the ceramic glass surface. There are two large (8-inch) and two small (6-inch) areas. The cooking areas are marked to help you select an appropriately sized utensil. The utensil should be centered over the design for maximum energy efficiency. If the cookware extends more than two inches beyond the cooking area, cooking times may be longer and excess heat may be transferred to the ceramic glass surface.

When a cooking area is turned on, a red glow from the coil element can be seen through the ceramic glass surface. The red glow will cycle on and off as the element cycles to maintain the selected heat setting.

Before using the cooktop for the first time, clean it thoroughly as directed on the cleaning chart on pages 20-21. This will protect the ceramic glass surface and will guarantee a clean cooktop when the elements are turned on.

NOTE: During the first few hours of use, you may notice that the ceramic glass cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal and are caused by the insulation material of the heating elements in a new ceramic glass cooktop.

To help keep the ceramic glass clean, be sure the cooking area and utensil bottom are clean and dry before use.

Hot Surface Light

Your ceramic glass range is equipped with a red Hot Surface Light that will turn on to indicate that the cooking surface is hot. It will remain on until the area has cooled.

After 30 minutes, the cooking surface may be too cool to keep foods warm. However, **the top may still be too warm to touch.** When the Hot Surface Light turns off, the top will be cool enough to touch.

Heat Retention

Whenever a cooking area is turned on, heat is transferred through the cooktop to the utensil. If the utensil is in proper contact with the cooking area, it will readily absorb heat. The area surrounding the cooking area will remain cool.

We suggest that you start with a lower heat setting then gradually increase the setting until you find the optimum setting. Boilovers are more likely to occur if you start out on High then reduce to a lower setting. Do not wait for liquid to come to a full boil before reducing the temperature. If food is cooking too fast or if boilovers occur, remove the lid or take the utensil off the cooking area. Allow enough time for the cooking area to adjust to the new setting, then replace the utensil.

The ceramic glass cooking area retains heat for a period of time after the element has been turned off. Put this residual heat to good use. Turn the element off a few minutes before the food is completely cooked and use the retained heat to complete the cooking.

Tips to Protect the Cooktop

Do not use glass utensils on the ceramic glass cooktop. Glass ceramic, earthenware, heatproof glass or glazed utensils may scratch the cooktop and are not recommended.

Do not allow plastic, aluminum foil, sugar or food with a high sugar content to melt onto the hot cooktop since this can cause permanent damage. If you accidentally melt these items to the cooktop, remove the substance immediately while it is still hot using a razor blade scraper held carefully with a potholder. Do not attempt further cleaning until the area has cooled.

Do not slide metal or glass items across the ceramic glass surface. They may damage the top.

Do not slide aluminum cookware across the cooktop. This may result in aluminum marks which need to be removed promptly with a recommended cooktop cleaner.

Disposable aluminum cookware, aluminum foil or foil containers such as popcorn poppers are not recommended for use on the ceramic glass cooktop. They will leave metal marks and may permanently melt onto the ceramic top if the cooking area is turned on.

To protect the cooktop, avoid cooking food directly on the cooktop without a utensil or using the top as a work surface or cutting board.

Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.

CANADIAN RANGES: A ceramic glass cooktop will not operate during a self-clean cycle. This is normal.

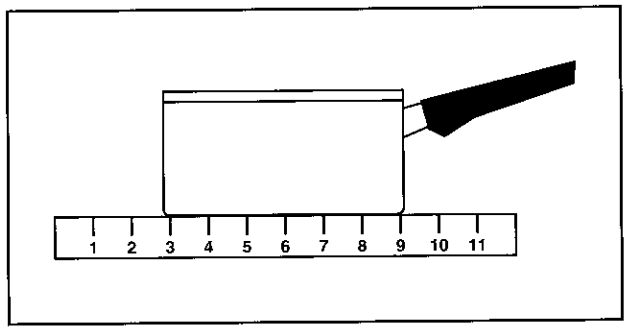
Cookware Considerations

Regardless of the cooking surface used, the cookware material, construction and size can play a large role in cooking performance. Proper utensils will reduce cooking times, use less energy and cook food more evenly. **Optimum cooking performance can be achieved when heavy gauge, flat, smooth bottom, metal utensils with straight sides and tight fitting lids are used.** When selecting cookware, consider the following things:

Construction and Size

For best heat conduction from the cooking surface to the utensil, use flat bottom utensils. To determine the flatness of the bottom of a pan, try one of these tests:

1. **Ruler test:** Place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.



2. **Cooking test:** Put an inch of water into the utensil. Place it on the cooktop and turn the control to High. As the water heats, observe the bubble formation. If the bubbles are uniform across the bottom of the utensil, it is suitable for use on most cooking surfaces. Uneven bubble formation indicates poor pan/cooktop contact making it an inappropriate choice for ceramic glass.

Match the size of the cookware to an element or cooking area that is the same diameter or slightly smaller. Avoid using small cookware on a much larger element or cooking area to reduce energy loss. Excessively large cookware may lengthen cooking times and transfer excess heat to the cooktop which could cause cracking or chipping.

Material

The pan material determines how evenly and quickly heat is transferred from the heat source to the pan bottom. Some widely used pan materials are:

Aluminum	Excellent heat conductor. Some food will cause it to darken or pit. Anodizing improves stain resistance. Often used as a bottom coating to improve the heating of other pan materials.
Copper	Excellent heat conductor. Discolors easily, requires constant polishing. Often used as a bottom coating to improve the heating of other pan materials.
Stainless Steel	Slow heat conductor. Develops hot spots and produces uneven cooking results. Durable, attractive, easy to clean and stain resistant. Will distribute heat better if other metals (aluminum or copper) are combined or sandwiched together as a bottom coating.
Cast Iron	Slow heat conductor. Cooks evenly once temperature is reached. Heavy. Needs seasoning to make cleaning easier and to prevent sticking and rusting.
Glass or Ceramic	Slow heat conductors. Easy to clean. Not recommended for solid elements or ceramic glass surfaces. Some types may only be used in the oven.
Porcelain-Enamel	Glass-like substance fused to metal. Heating characteristics depend on base material (usually aluminum, stainless steel, carbon steel or cast iron). Available in colors and easy to clean.

Note: Some brands of metal, smooth bottom cookware that generally perform well on all types of ranges are Farberware, Magnalite, Revere Ware, Wearever, T-Fal, and smooth bottom Club Aluminum*.

*Brand names are the trademarks of respective manufacturers.

Canning

Acceptable water-bath or pressure canners should not be oversized and must have a flat bottom. The following are **not recommended:** canners with ridged bottoms, oversized canners (two inches larger than the cooking area) or a very large canner that rests on two cooking areas.

When canning, use the High setting just until the water comes to a boil or pressure is reached in the pressure canner, then reduce to the lowest heat setting that maintains the boil or pressure.

Prolonged use of the High setting, or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the range.

For more information on canning procedures, contact your local county extension office or one of the following companies who specialize in home canning:

- Ball Corporation
  Consumer Affairs Department
  345 South High St.
  Muncie, IN 47305-2326
- Kerr Glass Manufacturing Corporation
  Consumer Products Division
  1840 Century Park East
  Los Angeles, CA 90067

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with the new range. Compare your recipes with the baking chart on page 12 or refer to a reliable cookbook for proper recommendations. It is normal to notice some differences between this appliance and your old one.

Setting the Controls

To set your oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.
2. Press OVEN TEMP pad. Bake 000° will appear in the display.
3. Turn the SET knob to the desired oven temperature. The temperature reading will increase by 5° increments up to 550°. The word On will light in the display and the temperature display will rise in 5° increments while the oven is preheating. Allow 10-15 minutes for preheating.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls.
5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the oven off by pressing the CANCEL pad. Remove food from the oven.

Oven Vent

The oven vent is located on the back panel. When the oven is in use, this area may feel warm or hot to the touch. To prevent problems, do not block the vent opening in any way.

Oven Racks

The two oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end up and continue pulling the rack out of the oven.

To replace: Tilt the front end of the rack up and place the rack between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

Rack Positions

It is important that air can circulate freely within the oven and around the food. To help insure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to insure proper airflow.

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position:

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, or loaves of bread.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most broiling and two-rack baking.
Rack 5: (highest position)	Used for some broiling.

Never place pans directly on the oven bottom. Do not cover an entire oven rack with aluminum foil or place foil directly under a utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the utensil.

Preheating

Preheating is necessary for proper baking results. It is not necessary for broiling or roasting. Allow the oven to heat until the desired oven temperature is reached as shown in the clock's display (this will take approximately 10-15 minutes).

Selecting a temperature higher than the desired temperature will not preheat the oven any faster. In fact, this may have a negative effect on baking results.

Oven Light

The oven light automatically comes on whenever the oven door is opened. When the door is closed, push the rocker switch marked OVEN LIGHT on the control panel to turn it on or off.

Panel Light

The panel light is turned on by pushing the rocker switch marked PANEL LIGHT on the control panel and holding it in the depressed position until the fluorescent light comes on. It may be turned off by depressing the other side of the switch.

Baking

General Baking Tips

Baking results will generally be best when you use tested recipes from reliable cookbooks. Follow the directions to the letter. Be sure to use fresh ingredients, measure carefully, mix as instructed and use the recommended pan size.

Be sure to preheat the oven if the recipe calls for this (usually done for breads, cookies and biscuits). See the previous section for more information on preheating.

Most recipes provide minimum and maximum baking times such as "bake 35-45 minutes". Do not open the oven door to check the progress until the minimum time has elapsed. Take care not to allow the oven door to slam shut.

IMPORTANT: Do not move the oven door latch to the right during broiling or baking. The range door may lock and will not unlock until the oven cools.

Utensils

The finish on baking utensils determines the amount of browning. Colored, glass or dark, rough, dull utensils absorb heat, resulting in a browner, crisper crust. Use this type for pies or breads. For lighter, more delicate browning, use shiny or smooth utensils that reflect heat. These are ideal for cakes and sugar cookies.

When baking in glass utensils, lower the recommended temperature by 25°F. (This is not necessary when baking pies or casseroles.) The same rule applies when using a colored porcelain pan.

Always use the pan size recommended in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure the inside width and length of the pan.

Baking Chart

You may find these guidelines helpful when comparing the baking times, temperatures and oven rack positions of commonly baked foods.

Product & Type	Pan Size	Rack Position*	Temperature °F	Time**
Cake				
Chocolate, two layers	9"	2, 3 or 4	350°	30-35
Yellow, two layers	9"	2, 3 or 4	350°	30-35
White, two layers	9"	2, 3 or 4	350°	25-30
Bundt	tube	1 or 2	350°	35-45
Cupcakes		2, 3 or 4	350°	15-20
Sheet Cake	15" x 10"	2, 3 or 4	350°	20-25
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2, 3 or 4	325°	40-50
Snacking Cake	8" x 8"	2, 3 or 4	375°	30-35
Pies				
Two Crust				
Fruit, fresh	9"	2, 3 or 4	400°-425°	35-55
Fruit, frozen	9"	1	400°-425°	45-60
One Crust				
Custard, fresh	9"	2, 3 or 4	350°	35-40
Pie Shell	9"	2, 3 or 4	400°	8-12
Cookies				
Chocolate Chip		2, 3 or 4	350°-375°	8-12
Peanut Butter		2, 3 or 4	350°-375°	8-12
Sugar		2, 3 or 4	350°-375°	8-12
Brownies	8" x 8"	2, 3 or 4	350°	30-40
Breads				
Yeast				
Loaf	loaf	1 or 2	375°	30-40
Rolls		2, 3 or 4	375°-400°	15-20
Quick				
Loaf, nut or fruit	loaf	2, 3 or 4	350°	45-60
Gingerbread	9" x 9"	2, 3 or 4	350°	40
Cornbread	8" x 8"	2, 3 or 4	400°-450°	15-30
Cornbread Muffins		2, 3 or 4	400°	10-20
Biscuits		2, 3 or 4	400°-425°	10-20
Muffins		2, 3 or 4	400°	15-25

*The bottom rack position is #1.

**Times are only approximate and may vary depending on the recipe used.

Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

Problem	Cause
Slow baking or roasting.	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.
Cakes high in the middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.
Cakes fall.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.
Cakes don't brown on the bottom.	Oven not preheated. Pans darkened, dented or warped.
Cakes don't brown on the top.	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.
Cakes, cookies, biscuits too brown on the bottom.	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.

Problem	Cause
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture.	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
Cakes crack on the top.	Batter overmixed. Oven temperature too high. Too much leavening.
Cakes not done in the center.	Temperature too high. Pan too small.
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pies don't brown on the bottom.	Using shiny metal pans.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

General Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: beef rib, ribeye, top round, high quality tip and rump roast, pork leg and loin roast, veal and lamb leg, shoulder roast and cured and smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information on cooking meat and poultry, contact the USDA Meat and Poultry Hotline at 1-800-535-4555.

Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Time (min. per pound)*
Beef				
Rib Roast (cut side down)	4 to 8	325°	140° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Pork				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (cook-before-eating)	5 to 7	275°	160°	35-45
Lamb				
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	30-35 35-40
Veal				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Poultry				
Turkey, unstuffed**	12 to 16	325°	180°-185°	18-20
	16 to 20	325°	180°-185°	16-18
	20 to 24	325°	180°-185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

*Times are approximate and may vary depending on the type of range used.

**Stuffed turkeys take longer to cook; refer to cookbooks for approximate time.

Broiling

Broiling is a method of cooking used for tender steaks, chops, hamburgers, chicken, fish, and some fruits and vegetables. The food is placed directly under the element. The degree of doneness is determined by the distance between the meat and the element, and the length of broiling time.

General Tips

Broiling requires the use of the broiler pan and insert supplied with your range. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters, smoke and fire.

For easier clean-up, line the broiler pan (bottom piece) with aluminum foil and spray the insert with a non-stick vegetable coating. Do not cover the broiler pan insert with aluminum foil as this prevents fat from draining into the pan below. The broiling element can be preheated, however, do not preheat the broiler pan.

To prevent excessive spattering and smoking, trim any excess fat from the meat. Increasing the distance between the meat and the heat source will also help.

The distance from the heat source depends on the thickness of the meat. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-5 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

If you plan to season the meat, it is better to do so after the surface has browned. Salt tends to delay browning which can result in overcooking. Salting before cooking also draws the juices out of the meat, causing dryness.

Never leave a soiled broiler pan in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the element.

Broil times may need to be increased if the range is installed on a 208-volt circuit.

Setting the Controls

1. Before broiling, trim any excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Press the BROIL pad and turn the SET knob to either Hi or Lo temperature as indicated in the display. Hi is used for most broiling operations. Lo should be selected when cooking foods to the well-done stage (to prevent excessive browning) and when cooking foods for very short periods of time. Cooking times may increase if Lo is selected.
3. Place the broiler pan on the recommended rack position shown in the broiling chart. If the food is placed too close to the element, overbrowning and smoking may occur. Generally for a brown exterior and rare interior, the meat should be close to the element. Place the pan further down if you want the meat well done.

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food	Quantity &/or Thickness	Temp.	Rack Position*	Doneness	Approx. Minutes/Side 1st Side	2nd Side
Bacon	thick slice	LO	4	well	4-5	2-3
Beef Patties	¾" thick	HI	4	rare	3-4	3-4
			4	medium	4-5	3-4
			4	well	5-6	4-5
Steaks	1" thick	HI	4	rare	4-5	3-4
			4	medium	5-6	5-6
			4	well	7-9	7-8
	1½" thick	HI	4	rare	7-9	7-8
			4	medium	9-11	8-9
		LO	3	well	12-13	10-12
Chicken Breast Halves		LO	3		8-10	8-9
Fish Fillets	1" thick	LO	4		8-9	5-6
	½" thick	LO	4		4-5	4-5
Ham Slices (precooked)	½" thick	HI	4		6-8	4-6
Pork Chops	1" thick	LO	2	well	10-12	8-10
Weiners/Sausage (precooked)		HI	4		4-5	2-3

*The bottom rack position is #1.

4. Follow the suggested times in the broiling chart on the previous page.
5. Check the doneness by cutting a slit in the meat near the center to check the color.
6. To cancel or end the broiling operation, press the CANCEL pad.

Delay Start Oven Cooking

The delay start cooking feature is used to turn the oven on and off at a preset time-of-day. This feature can be used to delay the start of a cooking operation.

The delay start oven cooking feature will not operate unless the clock is functioning and is set to the correct time-of-day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

To Bake by Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by turning the SET knob. The time will appear in hours and minutes.
4. Press the OVEN TEMP pad. The word Bake will light in the display.
5. Enter the oven temperature with the SET knob. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pushed.
6. The oven will automatically turn on and begin to heat. The words Timed Baked On will light in the display. The display will begin to count down the time remaining.

At the end of the preset cooking time, the oven will automatically turn off and beep.

Example:

Food is to cook for 1½ hours at 350°F.

1. Press the COOK TIME pad.
2. Turn the SET knob until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Turn the SET knob until 350° appears in the display. The oven will turn on immediately.

To Bake by Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by turning the SET knob. The time will appear in hours and minutes.
4. Press the OVEN STOP pad. The words Set Stop Time will flash in the display.
5. Enter the time you wish the oven to turn off by turning the SET knob. The word Delay will light in the display.
6. Press the OVEN TEMP pad. The word Bake will light in the display.
7. Enter the oven temperature by turning the SET knob.

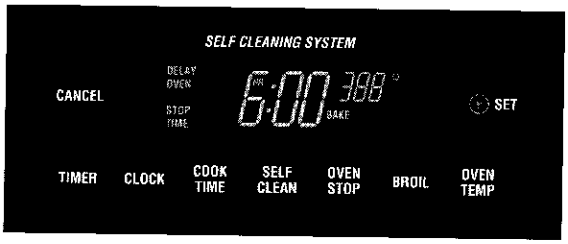
The oven will automatically begin heating in time to have the food ready by the preselected OVEN STOP time.

Example:

Food is to cook for 2½ hours at 300°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Turn the SET knob until 2:30 (2 hours, 30 minutes) appears in the display.

3. Press the OVEN STOP pad.
4. Turn the SET knob until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Turn the SET knob until 300° appears in the display.



The oven will turn on at 3:30, cook the food for 2½ hours and will automatically turn off at 6:00.

Additional Information:

The Electronic Control will continuously beep if you delay in entering a complete program. If you hear the beeps, just continue entering the program as described. When the control is properly set, the signal will stop.

To reset or cancel the program: Press the CANCEL pad.

CARE AND CLEANING

Ceramic Glass Surface

WARNING: Before cleaning, be certain all the elements are turned off and the cooktop is cool.

Clean your ceramic glass surface after each use. Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. **Be careful not to burn hands when wiping up spills. Do not use a damp cloth which may cause steam burns.**

When the surface is cool, clean as directed in the cleaning chart on page 20. Only use the cleaning agents recommended in the chart. Other materials may damage the finish of the cooktop. **Do not use** the following cleaning agents:

- Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the cooktop.
- Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the cooktop.
- Glass cleaners which contain ammonia may harm the cooktop.
- Soiled cloths or sponges will leave an invisible film on the cooktop. Grit and soil in these items may also scratch the surface.

Do not slide metal items (utensils, oven racks, etc.) across the surface of the cooktop to prevent metal marks. If metal marks do occur, they can be removed by using the Elco Cooktop Cleaning Creme as recommended on the cleaning chart.

Tips to Protect the Cooktop

Do not allow utensils to boil dry. This could cause permanent damage to the cooktop.

To prevent scratches and abrasions on the ceramic glass cooktop:

- Do not leave coarse particles (sugar, salt, sand, soil, etc.) or shortening and other fats on the cooktop.
- Be sure the bottoms of cookware are clean before use. Do not use glass or ceramic utensils. Select cookware with a smooth, nonscratching bottom.
- Do not slide cookware across the top of the cooktop.

Do not allow plastics, aluminum foil, or foods with a high sugar content on a warm or hot cooking area. They will melt and adhere to the ceramic glass cooktop. The cooktop may chip or pit in attempting to remove them after they are cool. Remove these items immediately with a wooden handled stainless steel spatula or a single-edge razor blade held with a potholder. Clean any remaining residue with Elco Cooktop Cleaning Creme after the surface has cooled.

Do not use any sharp objects to clean between the edge of the ceramic glass and the porcelain cooktop frame. The ceramic glass is held in position by a gasket that could be damaged by sharp objects.

CAUTION: If metal melts onto the ceramic glass surface, do not use the cooktop. Call an authorized service technician. Do not attempt to repair the cooktop yourself.

Self-Clean Oven

Self-clean ovens use temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

Preparing for Self-Clean

1. Remove any pans or utensils from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become discolored.**
2. Clean the oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.
3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.
4. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.**
5. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.
6. The life of the oven light bulb will be prolonged if the light is turned off during the self-clean cycle.

To Operate Self-Clean Cycle (with immediate start)

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the SELF-CLEAN pad. Clean Time 3:00 will appear in the display. Also, Clean On will light as the oven begins to heat.

The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by turning the SET knob.

If the door is not locked properly, the word Door will flash in the display and a beep will sound.

During the Self-Clean Cycle

The oven will automatically begin to heat up when the door lock lever is moved to the right and the SELF-CLEAN pad is pressed. When the oven reaches cleaning temperature, the word Lock will light in the display. At this point, the oven door cannot be manually opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. During the cleaning process, the kitchen should be well ventilated. If the oven is heavily soiled, heavier smoke and odor may occur. Do not leave a soiled broiler pan in the oven during a self-clean cycle.

Avoid contact with the oven door and window since it will get warm during the self-clean cycle. As the oven heats and cools, you may hear the sounds of metal parts expanding and contracting. This is normal and will not damage your range.

To Interrupt or Reset the Clean Cycle

If the door has not locked, the lock lever can be moved completely to the left to cancel the cycle.

If the door is locked, push the CANCEL pad. The door will not open until Lock turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.

After Self-Clean

About one hour after the clean cycle is complete, the word Lock will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If a stain remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The stain should be removed during the next clean cycle.

If the oven racks were left in the oven during the self-clean cycle and do not slide smoothly, wipe the racks and embossed rack supports (on the oven walls) with a small amount of vegetable oil to restore the ease of movement.

Fine hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from the heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

For more information on cleaning your Maytag range, refer to the cleaning chart on pages 20-21.

RANGE CLEANING CHART

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the ranges. The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus.
4. Plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Comet or Zud, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

Be certain all range parts are cool before handling to avoid damage.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

Part	Cleaning Agents	Tips and Precautions
Baked Enamel: Side Panels Storage Drawer	Soap and water Mild liquid sprays	Wash, rinse, dry with soft cloth. Do not use oven cleaner or abrasive agents.
Control Panel	Glass cleaners Soap and water	Use a clean, soft cloth.
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pads Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Soaking makes cleaning easier.
Ceramic Glass (Ceran®) Cooktop		
Light to moderate soil	Elco Cooktop Cleaning Creme Soap and water Baking soda and water paste	Wait until cooktop has cooled before cleaning. Gently apply cleaning agent with a non-abrasive plastic brush, nylon or plastic pad, paper towel or clean cloth. Rinse thoroughly and completely dry. Do not use a soiled dishcloth or sponge since these may leave a detergent film behind and cause discoloration. Remove any discoloration with Elco.
Heavy soil or brown/gray stains from hard water	Elco Cooktop Cleaning Creme	Gently scrub with Elco and clean cloth or paper towel. Reapply cleaner. Cover with damp paper towels to keep cleaner moist. Let stand for 30-45 mins. Scrub to remove remaining stain. Rinse and dry. Do not use scouring powders or pads since they may scratch the surface.
Burned-on or crusty soils or residue	Single-edge razor blade Elco Cooktop Cleaning Creme	Hold razor blade scraper at 30° angle and **very carefully** scrape off soil. Clean remaining soil with Elco.
Sugar, plastic, aluminum foil	Single-edge razor blade held with a potholder or a wooden handled stainless steel spatula	Scrape from hot surface to a cool area immediately. Clean residue with Elco when surface has cooled.

Continued on next page

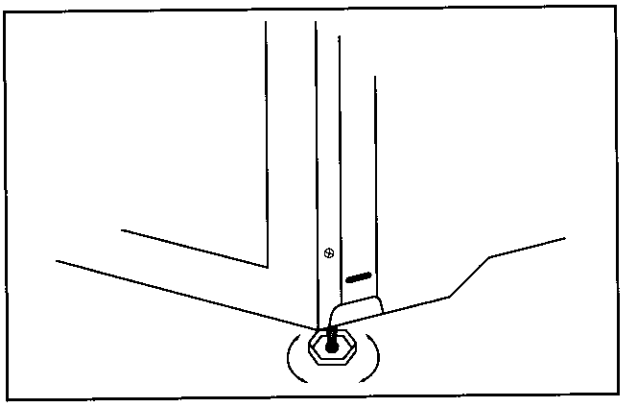
Range Cleaning Chart (continued)

Part	Cleaning Agents	Tips and Precautions
Glass Oven Door	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Metal Finishes and Trim	Soap and water Mild abrasive cleaners	Do not use oven cleaner or abrasive agents. Remove stubborn soil with a paste of mild abrasive cleaner and water. Polish with a soft cloth.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle they will discolor and may become difficult to slide. A thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic Finishes: Door Handle Control Panel Trim Endcaps	Soap and water Mild liquid sprays	Do not use abrasive cleansers.
Self-Clean Oven Interior	Follow instructions on pages 18-19 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket.

MAINTENANCE

Leveling Legs

Some floors are not level. For proper baking, your range must be level. The leveling legs are located on each corner of the base of the range. Level the range by turning the legs.



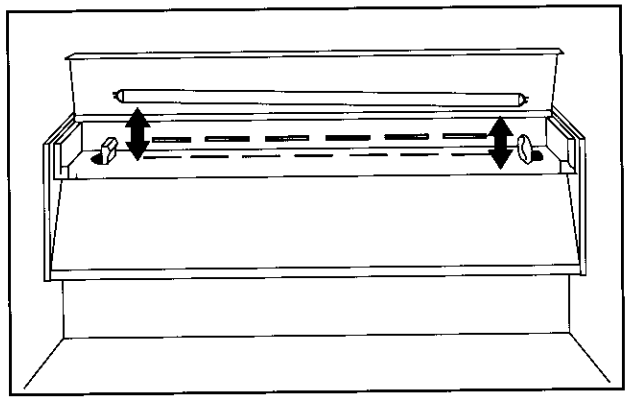
WARNING: To reduce the risk of accidental tipping of the range, it must be secured by a properly installed anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Light Replacement

Before replacing the light bulb, **disconnect the power to the range.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

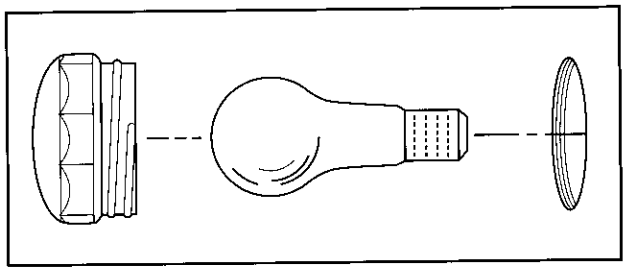
To Replace Panel Light

Grasp the top trim of the backpanel with your thumbs under the front edge and pull outward while lifting to release the trim from the catches at each end. Remove the bulb and replace it with an 18 watt fluorescent tube. Snap the top trim back into place and restore the power. Reset the clock to the current time-of-day.



To Replace Oven Light

Very carefully unscrew the lens cover with a dry potholder to prevent possible harm to hands, then very carefully remove the bulb with a dry potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock to the current time-of-day.



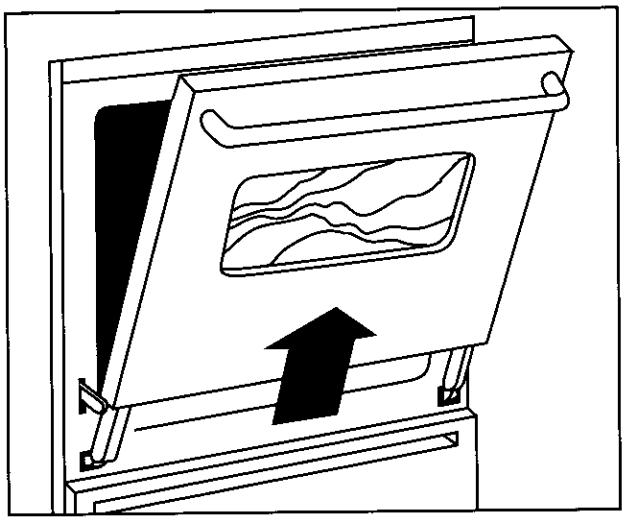
Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could damage the door, cause the range to tip over and possibly injure the user.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

To Remove Lift-Off Door

Open the door to the first stop position (opened about 4-6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



CAUTION: The hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place your hand or fingers between the hinges and the front oven frame.** You could be injured if the hinge snaps back.

To Replace Door

Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

Do not attempt to open or close the door until the door is completely seated on the hinge arms. Never turn the oven on unless the door is properly in place. When baking, be sure the door is completely closed. Your baking results will be affected if the door is not securely closed.

Storage Drawer

The storage drawer at the bottom of the range is a safe and convenient place for storing metal and glass cookware. **Do not** store plastic, paperware, food or flammable material in this drawer. Remove the drawer to clean under the range.

To Remove the Drawer

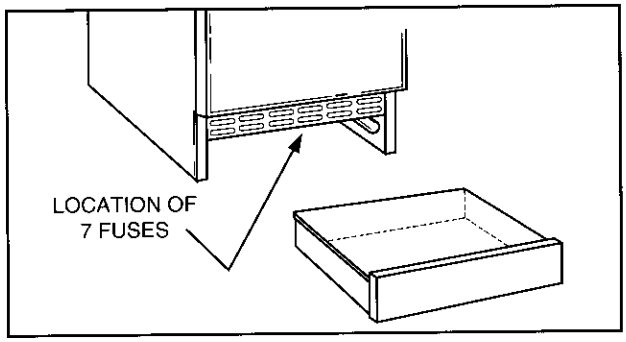
Empty the drawer then pull it out to the first stop position. Lift up the front of the drawer and pull it to the second stop position. Grasp the sides and lift up and out to remove the drawer. The plastic drawer liner can then be removed from the storage drawer for easier cleaning.

To Replace the Drawer

Fit the ends of the drawer glides onto the rails. Lift up the drawer front and gently push in to the first stop position. Lift up the drawer again and continue to slide the drawer to the closed position.

Fuses (Canadian Ranges Only)

Your range is equipped with seven (7) type "P" fuses. The fuses are located on the back wall. Remove the storage drawer for access to the fuses.



If part of your range does not operate, check to see if a fuse has blown. A gap in the fuse strip or a darkened window indicates a blown fuse. Replace with the same type and amperage "P" fuse.

BEFORE YOU CALL FOR SERVICE

Check these points if. . .

Part or all of your electric range does not operate

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Are any house fuses blown or circuit breakers tripped?
- Has a range fuse blown (Canadian ranges only)?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control (select models) correctly set?
- Was the door left in the locked position following a self-clean cycle? (select models)
- Is the oven set for delay start? (select models)

Surface elements fail to turn on or heat the food properly

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Has a range fuse blown (Canadian ranges only)?
- If the range has coil elements, are they properly plugged into the receptacles?
- Were appropriate utensils used? (See Cookware Section)
- Are the surface element controls properly set?
- Is the self-clean cycle operating and therefore overriding the surface cooking abilities (Canadian ranges only)?

Food not baking correctly

- Are the oven racks properly placed for baking? (see Baking Chart)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls for bake operations properly set?
- Is there 1 to 2 inches of space between pans and the oven walls? Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Are you using a tested recipe from a reliable source? The oven thermostat on your new range may be more accurate than the one on your old range.
- Was the oven vent covered or blocked on the range surface?

Food does not broil properly

- Are the controls for broiling set properly? (see Broiling section)
- Was the proper rack position used? (see Broiling section)
- Did you allow time for the broil element to preheat?
- Was the broiler pan received with the range used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean (select models)

- Is the self-clean control set properly? (see Self-Clean instructions)
- Is the oven set for delay start?

Oven door won't latch (select models)

- Are the proper controls set for the self-clean cycle? (see Self-Clean instructions).

Oven door will not unlock (select models)

- Has the self-clean cycle been finished for at least one hour?

"F" plus a number appears in the display (select models)

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the CANCEL button. If the fault code reappears, disconnect power to the range and call a qualified service technician.

RANGE WARRANTY

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Electric Heating Elements: After the second year from the date of original retail purchase, through the fifth year, all surface elements (solid disc, coil and smooth top), glass cooking surfaces, broil elements and oven bake elements on electric ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Sealed Gas Burners: After the second year from the date of original retail purchase, through the tenth year, sealed gas burners on gas ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

To Receive Warranty Service

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by the dealer.

If you have moved from the selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write:

MAYCOR Appliance Parts and Service Company
A Division of Maytag Corporation
P.O. Box 2370
Cleveland, TN 37311

Arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate located on the frame around the storage drawer) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.